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Rainbow Cookie Pops

3/4 Cup butter, softened
3 Ounces cream cheese
1 Cup white sugar
1 Egg
1 Tsp vanilla extract
2 3/4 Cups all-purpose flour
1 Tsp baking powder
1/4 Tsp salt
Red, blue, green, and orange paste food coloring
Dozen lollipop sticks

- 1) In a bowl cream butter, cream cheese and sugar until fluffy.
- 2) Add egg and vanilla; beat until smooth.
- 3) In a medium bowl combine flour, baking powder and salt.
- 4) Add dry ingredients to the creamed mixture.
- 5) Stir till soft dough forms.
- 6) Divide dough into fourths.
- 7) Tint each with a different food color.
- 8) Wrap in plastic wrap and chill for 2 hours.
- 9) Preheat oven to 350 degrees.
- 10) Working with each color, shape dough into 3/4 inch balls.
- 11) For each cookie place 1 pink, 1 green, 1 blue and 1 orange ball together to make large rainbow colored ball.
- 12) Shape into a 12 inch long roll (like a snake); starting at one end, coil roll to make a 3/4 inch round cookie.
- 13) Place cookies 3 inches apart on lightly greased baking sheet.
- 14) Carefully insert lollipop sticks into bottoms of cookie 4.
- 15) Bake cookies for 8 minutes or until lightly browned.
- 16) Cool and store in an airtight container.

Makes 2 Dozen